



New Age Guacamole

(Recipe from Chopstix)

Makes 1 1/2 cups

Active Time: 10 minutes

- 3/4 cups mashed ripe avocado (2-3 depending on size)
- 1/2 cup chopped water chestnuts
- 1 ear white corn, husked
- 2 tbsp minced green onions
- 1 tbsp minced cilantro
- 1/2 tsp finely minced garlic
- 1 tbsp lemon juice
- 1 tsp Chinese chili sauce
- 1/4 tsp Kosher salt

In a mixing bowl, combine the avocado and water chestnuts. Standing the corn on one end, cut off all the kernels. Add the raw kernels to the avocado along with the remaining ingredients. Mix thoroughly. If doing this in advance, sprinkle the top with a little extra lemon juice. Cover with plastic wrap and refrigerate.

It is best eaten the day it is made.